

Bijou menu

MAIN

*Main (Please choose 1 option, we will offer a vegan/veggie/
gluten-free alternative for guests with dietary requirements)*

Chicken breast served with a creamy tarragon sauce on a bed of mustard mash with honey roast carrots.

Beef bourguignon served in a rich red wine sauce cooked low and slow with bacon lardons and crispy shallots

Aubergine moussaka served with a choice of vegan or cheddar cheese with crispy rosemary new potatoes

Creamy chicken, leek and bacon pie with a homemade puff pastry top served with a mustard mash and garlic-infused green beans

Mushroom cream stroganoff served with wild rice and microbasil-infused oil.

butternut squash risotto served with a burnt brown butter drizzle and watercress garnish.

sage catering